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FANCY MAKE-AHEAD APPETIZERS

Mini Quiches

The top fancy winner makes a great companion to hot tea or punch—

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|-----------------------------|-------------------------------|-----------------------|
| 1 package refrigerated | 1 beaten egg | Dash pepper |
| butterflake dinner | $\frac{1}{2}$ cup light cream | $1\frac{1}{3}$ ounces |
| rolls (12 rolls) | 1 tablespoon | (2 triangles) |
| 1 $4\frac{1}{2}$ -ounce can | brandy | gruyère cheese |
| (about 1 cup) shrimp, | $\frac{1}{2}$ teaspoon salt | |
| drained | | |

Grease 2 dozen $1\frac{3}{4}$ -inch muffin pans. Separate each dinner roll in half; press into muffin pans to make shell. Place one shrimp in each shell. Combine egg, cream, brandy, salt and pepper. Divide evenly among shells, using about 2 teaspoons for each. Slice the gruyère cheese into 24 small triangles; place one atop each appetizer. Bake in 375° oven for 20 minutes or till golden. Cool; wrap in foil and freeze. To serve, place frozen appetizers on baking sheet. Bake in 375° oven for 10 to 12 minutes. Makes 24 appetizers.

Mrs. Shirley A. DeSantis, Bethlehem, Pa.



**PRIZE TESTED RECIPES
ADD TO YOUR COOK BOOK**